

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Knowledge & Skills	<ul style="list-style-type: none"> Function and sources of macro and micro nutrients Effect of excess or deficiency of nutrients Knife skills, piping, enrobing Pasta and sauce making 	<ul style="list-style-type: none"> Food science – functional and chemical properties of ingredients Shortcrust pasty – lining a tin Enriched bread dough Whisked sponge Cake decorating skills 	<ul style="list-style-type: none"> Food safety – harmful and beneficial microorganisms Food poisoning Meringue Sauce viscosity investigation 	<ul style="list-style-type: none"> Food safety - buying, storing and cooking food safely Rough puff pastry Choux pastry Jointing chickens 	<ul style="list-style-type: none"> Food provenance – farming methods and environmental impact of food Blind baking and crème patisserie Fishcakes Researching dietary needs of a given person Time planning and dovetailing recipes 	<ul style="list-style-type: none"> Food provenance – food processing and fortification Soft cheese making Stuffed pasta Analysing the nutrition, cost and sensory outcomes of chosen recipes
Links to prior learning	<ul style="list-style-type: none"> Y7/8 Eatwell Guide Y9 macronutrients 	<ul style="list-style-type: none"> Y9 pastry – empanadas Y8 bread Y7/8 raising agents 	<ul style="list-style-type: none"> Y7/8/9 – 4Cs, food poisoning, working hygienically Y9 use of electric whisk 	<ul style="list-style-type: none"> Y9 – use of chef’s knife Y9 – key food storage temperatures 	<ul style="list-style-type: none"> Y9 – Dairy industry Y9 – Adapting recipes for different diets 	<ul style="list-style-type: none"> Y8 – Sensory evaluation of soups Y8 – Nutritional analysis and labelling
Assessment	<ul style="list-style-type: none"> Practical Assessment – Meatballs and pasta 	<ul style="list-style-type: none"> End of unit assessment - Nutrition 	<ul style="list-style-type: none"> Practical Assessment End of unit assessment – Food Science 	<ul style="list-style-type: none"> End of unit written assessment – Food Safety 	<ul style="list-style-type: none"> Mock exam 	<ul style="list-style-type: none"> Mini NEA2 – written report Mini NEA2 – practical task
Home learning	<ul style="list-style-type: none"> Retrieval activities and practise exam questions Preparation for practical lessons 	<ul style="list-style-type: none"> Revision and retrieval activities Preparation for practical lessons 	<ul style="list-style-type: none"> Retrieval activities and practise exam questions Preparation for practical lessons 	<ul style="list-style-type: none"> Retrieval activities and practise exam questions Preparation for practical lessons 	<ul style="list-style-type: none"> Retrieval activities and practise exam questions Preparation for practical lessons 	<ul style="list-style-type: none"> Retrieval activities and practise exam questions Preparation for practical lessons
Cultural Capital and extra-curricular opportunities		<ul style="list-style-type: none"> Traditional Christmas cooking – Chocolate Yule log 			<ul style="list-style-type: none"> Visit to Lancashire Farm Education Centre 	
Literacy	<ul style="list-style-type: none"> Tier 3 vocab Oracy opportunities 	<ul style="list-style-type: none"> Reading recipes 	<ul style="list-style-type: none"> Tier 3 vocabulary 	<ul style="list-style-type: none"> Tier 3 vocabulary 	<ul style="list-style-type: none"> Reading and condensing research information 	<ul style="list-style-type: none"> Reading and condensing research information
Numeracy	<ul style="list-style-type: none"> Weighing and measuring Proportions of Eatwell Guide and sources of energy 	<ul style="list-style-type: none"> Ratio of ingredients 	<ul style="list-style-type: none"> Data collection in food science investigation 	<ul style="list-style-type: none"> Weighing and measuring Reading and comparing temperatures 	<ul style="list-style-type: none"> Scaling down recipes 	<ul style="list-style-type: none"> Nutritional analysis Sensory radar graphs Estimating timings and dovetailing to fit 2 hrs
Careers Information, Education, Advice and Guidance (CEIAG)	<ul style="list-style-type: none"> Role of nutritionists and dieticians 	<ul style="list-style-type: none"> New Product Development teams using food science to develop new food concepts 	<ul style="list-style-type: none"> Environmental Health Officers 	<ul style="list-style-type: none"> High level skills required by chefs 	<ul style="list-style-type: none"> Farming and agricultural sector during farm visit Food processing and assurance industries 	<ul style="list-style-type: none"> Retailing and marketing of food
Spirituality	<ul style="list-style-type: none"> Appreciation of how food nourishes our bodies and mind 	<ul style="list-style-type: none"> Joy and fulfilment of cooking for oneself and others 	<ul style="list-style-type: none"> The importance of food as a reflection of different global cultures 	<ul style="list-style-type: none"> Importance on keeping others safe when we feed them 	<ul style="list-style-type: none"> How the Earth provides us with the food we need The skills and knowledge of others to grow and rear food 	<ul style="list-style-type: none"> Reflection on personal growth being able to cook complex dishes in a time pressured environment
How can parents support the curriculum?	<ul style="list-style-type: none"> Ensure home learning tasks are completed Check when ingredients are needed Encourage cooking at home 	<ul style="list-style-type: none"> Ensure home learning tasks are completed Check when ingredients are needed Encourage cooking at home 	<ul style="list-style-type: none"> Ensure home learning tasks are completed Check when ingredients are needed Encourage cooking at home 	<ul style="list-style-type: none"> Ensure home learning tasks are completed Check when ingredients are needed Encourage cooking at home 	<ul style="list-style-type: none"> Ensure home learning tasks are completed Discuss recipe ideas for 2 hour practical Encourage recipes to be practised at home before exam 	<ul style="list-style-type: none"> Ensure home learning tasks are completed Encourage cooking of y10 dishes at home to increase speed and confidence during Summer holiday